Lacourte-Godbillon N.V. Mi-Pentes Extra Brut

WineWise Code	KLG-MIPNV
Country	France
Region	Champagne
Color	Sparkling
Case Qty x Size (mL)	6x750
Net	Discountable
ABV	12
Acidity	7
Residual Sugar	1.5
Dosage	1.5 g/L
Years in Blend	70% 2017, 30% 2015
Bottling Date	July 2018
Disgorgement Date	October 2021
Annual case production	6000 bottles
Varieties	100% Pinot Noir
Destemming	Whole Cluster
Fermentation Vessel	45% Barrel
Fermentation Duration	9 months
Aging Method	Used Barrique 40%, Stainless Steel 60%
Aging Duration (Months)	39 months
Filtered?	Yes
Fining Agents	None
Yeast	Cultured
Lees Contact/Stirring	9 months in barrique without stirring
Malolactic	No
Added Sulfur	Yes, 20 mg/L
Elevation (meters)	150
Vine Age (years)	40
Vine Yields (hl/ha)	45
Farming Practices	Organic
Vine Training Notes	less than 10 bunches of grapes per vine
Grape Picking	Hand-harvested

WineWise notes on the wine:

The “mid slopes” are customarily considered to offer an estate’s best grapes, so Géraldine and Richard proffer a Blanc de Noirs composed of 70% 2017 and 30% 2015 to make the point. It makes for a somewhat cerebral counterpoint to the pleasure-giving “Teroirs d’Écueil”, as the mineral charge is considerable and the dosage negligible (1.5 gm.). This is quiote a mouthful.

WineWise notes on the producer:

We are delighted to introduce this ambitious 8 hectare estate to our champagne portfolio, having had our eye on it for some time now. Géraldine Lacourte and her husband Richard Desvignes took it over from her parents in 2007. They left the co-op in 2012, began an organic conversion in 2017 (certified since 2020) and are now almost finished with the further conversion to biodynamic viticulture. They present a compelling range of wines designed to showcase the surprisingly myriad possibilities offered by their 1er Cru vineyards in Écueil (which is coincidentally the home of Gracianne Marié, of Forest-Marié). The house-style might be described as extroverted, with most of the wines revelling in their generous fruit endowment and effortlessly supporting their prevalent dryness.